

NEW ZEALAND
PREMIUM CONCENTRATED BREWER'S WORT

**BLACK
ROCK**



HOME BREW
RECIPE

Black Rock Tropical IPA



DIFFICULTY LEVEL 2
Includes dry hop step.

Try out NZ hops Nectarone® in this juicy, smooth IPA brew. Intense tropical fruit and citrus aromas of pineapple, passionfruit, peach and grapefruit.

Ingredients:

- 2x Black Rock Classic Lager 1.7kg
- Black Rock Unhopped Amber
- 11.5g Fermentis Yeast: SafAle™ US-05
- 140g NZ Hops Nectarone®



Method:

- 1/ Clean and sanitise fermenter and associated equipment for brewing.
- 2/ Dissolve the 5.2kg of wort concentrate into 1.5L of boiling water in a large jugs and add to fermenter. Fill with cold quality brewing water to 23L achieving a starting wort temperature of 20 +/- 2°C.
- 3/ Pitch yeast and maintain fermentation temperature around 20°C.
- 4/ Dry hop at day 3 with 50g NZ Hops Nectarone® and dry hop a second time at day 8 with remaining 90g NZ Hops Nectarone®
- 5/ Once all signs of fermentation have ceased for at least 24 hours (check this with hydrometer), then crash cool fermenter to 1-3°C for 48-72 hours (if possible) and keg or bottle using standard practices.

Specification:

Alcohol: 6.5% ABV

Bitterness: 35 IBU

Colour: 8 SRM

Black Rock Wort contains: Pilsner, Crystal, Roasted and Black Malts



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instructions or visit
blackrock.co.nz/how-to-brew

